

# 7 Course Tasting Menu Evening

Enjoy a unique menu created by our award winning senior sous chef Leon Jones accompanied by a range of fantastic natural, biodynamic & natural wines from our amazing friends at **Wine Fiend**  
*All wines we taste will be available to buy by the bottle or case and delivered in time for the party season.*

**Homemade Breads**  
cultured butter

**Roasted Cauliflower**  
curry leaves | cauliflower kimchi | pickled raisins

**Sous Vide Miso Cod**  
charred cabbage heart | mixed vegetable dashi | parmesan crisp

**Pigeon**  
spiced zucchini | silverskins | honey carrots | vodka sauce

**Marinated Sticky Duck**  
sesame potatoes | Asian slaw | oyster sauce

**Gulab Jamun**  
sesame vanilla ice cream | honey & saffron syrup

**Che Thai**  
red rubbies | fruit | coconut milk

7pm Thursday the 1<sup>st</sup> of December £60 Per Person

For Reservations: call 01685811914 or  
email: [bookings@redlionpenderyn.com](mailto:bookings@redlionpenderyn.com)

